

AUTOMATED CHEESE CURD SLICING



DESCRIPTION

There are many examples of successful automation in the food industry. Illustrated here, in the cheese industry on the curdling and shaping lines, a fully automated curd slicing operation.

The Staubli RX 170 robot allows a large choice of automated and specific slicing tools depending on the recipe of the cheese being manufactured.

After every slicing cycle, the tools are rinsed in a wash module, which eliminates any contamination from one bowl to another and ensures a perfect cut on every operation.

An automatic wash of the tools can also be done at the end of the recipe. This solution offers the possibility of complex cutting profiles and speeds compared to existing mechanisms. The robot provides a high precision of slicing, contributing to improvement of both the quality and productivity for the cheese maker.

ADVANTAGES

- Elimination of difficult work in a wet environment
- High precision slicing
- Increased revenue through improved quality and productivity
- Optimal food hygiene
- Higher flexibility of the cheese manufacturing.

OTHERS APPLICATIONS

- Turning of cheeses on cheese trays.
- Loading and unloading of cheese trays.
- Mixing of curdles – serum.
- Removal of cheeses from the mould.
- Packaging / Palletisation...

TECHNICAL DETAILS

Application developed by SERVI DORYL Langeais - France (European patent n° E1034698).

Robot RX170B driven by a CS8 controller.

The application software and the user interface have been developed in Val 3 language.

Procedure of cleaning: Medium pressure jet - standard procedure in food environment.

STÄUBLI Robots
www.staublirobotics.com

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www.servidoryl.com